

lard, rendered pork fat, or tallow as prescribed by Part 15 or otherwise cooked by methods approved by the Director.

(cc) *Lard*. The fat rendered from fresh, clean, sound, fatty tissues from hogs in good health at the time of slaughter, with or without lard stearin, or hardened lard. The tissues do not include bones, detached skin, head fat, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings, and the like, and are reasonably free from muscle tissue and blood.

(dd) *Rendered pork fat*. The fat, other than lard, rendered from clean, sound carcasses, parts of carcasses, or edible organs from hogs in good health at the time of slaughter, except that stomachs, tails, bones from the head and bones from cured or cooked pork are not included. The tissues rendered are usually fresh, but may be cured, cooked, or otherwise prepared and may contain some meat food products. Rendered pork fat may be hardened by the use of lard stearin and/or hardened lard and/or rendered pork fat stearin and/or hardened rendered pork fat.

(ee) "Director" means the Director of Food Distribution, United States Department of Agriculture, or any employee of the United States Department of Agriculture designated by such Director. (34 Stat. 1260-1265, 46 Stat. 869; 21 U.S.C. 71-79, 83-91, 19 U.S.C. 1306) [As amended by Amdts. 13 and 14, Aug. 13, Oct. 26, 1940, effective Nov. 1, 1940, Amdt. 15, Feb. 25, 1941, effective Oct. 1, 1941, Amdt. 17, Mar. 16, 1943; 5 F.R. 2851, 4259, 6 F.R. 1139, 8 F.R. 32811]

## PART 2—SCOPE OF INSPECTION

### Sec.

- 2.1 Establishments requiring inspection.
- 2.2 Animals, meats, and products entering inspected establishments.
- 2.3 Establishments at which horses slaughtered or meats thereof prepared for food to have inspection.

NOTE: For the text of the regulations in this part, see 9 CFR Part 2.

## PART 3—ORGANIZATION OF FORCE

### Sec.

- 3.1 Appointments; classification; promotions.
- 3.2 Inspectors; qualifications; assignments; duties.

NOTE: For the text of the regulations in this part, see 9 CFR Part 3.

## PART 4—APPLICATIONS FOR INSPECTION OR EXEMPTION; RETAIL BUTCHERS; RETAIL DEALERS, AND FARMERS

### Sec.

- 4.1 Applications for inspection or exemptions; drawings; subsidiary establishments; information to be furnished; notice of granting inspection; false statements.
- 4.2 Exemption.
- 4.3 Exemption; holders of limited to shipping to own customers.
- 4.4 Shipments of farm dressed meat.
- 4.5 Inspection for violations.

NOTE: For the text of the regulations in this part, see 9 CFR Part 4.

## PART 5—OFFICIAL NUMBERS AND INAUGURATION OF INSPECTION

### Sec.

- 5.1 Official numbers and inauguration of inspection; subsidiary establishments.
- 5.2 Separation of official from unofficial establishment.
- 5.3 Sanitation and adequate facilities.
- 5.4 Inauguration of inspection.
- 5.5 Withdrawal of inspection for violation of regulations.
- 5.6 Reports of violations of regulations.

NOTE: For the text of the regulations in this part, see 9 CFR Part 5.

## PART 6—ASSIGNMENT OF ADMINISTRATION EMPLOYEES

### Sec.

- 6.1 Designation of inspector in charge and assistants.
- 6.2 Administration employees to have access to establishments at all times.
- 6.3 Badge as identification of inspectors.
- 6.4 Assignment of inspectors where members of family employed; soliciting employment.

NOTE: For the text of the regulations in this part, see 9 CFR Part 6.

## PART 7—FACILITIES FOR INSPECTION

### Sec.

- 7.1 Facilities for administration employees.
- 7.2 Hours of operation of official establishments.
- 7.3 Designation of hours of operation by inspector in charge.
- 7.4 Official establishments not to operate when prohibited by local law.
- 7.5 Overtime work of meat inspection employees.
- 7.6 Overtime pay for holidays.
- 7.7 Facilities and conditions to be provided by establishment.